



Irsee
Monastery

Swabian Conference
and Education Centre

An institution of the
State Parliament of Swabia

Delicious Buffets
Festive Menus
Selected Wines



Our suggestions for your guests

Culinary delights have ever since been a part of the monastic joy of life. Even the founders of the occidental monasticism paid particular attention to pilgrims and guests when it came to eating and drinking. For this reason, gastronomic culture, the art of brewing beer and viniculture also belong to the tradition of Irsee Monastery.

Our suggestions for the composition of delicious buffets and festive menus are adjusted to your needs. Whether catering for a conference or a banquet, Irsee Monastery offers you a modern cuisine with local elements. Our ingredients are of course always fresh and primarily purchased from local suppliers providing selected quality products.

On the following pages, we would like to introduce you to our culinary selection, which you may vary according to your personal needs. If you would like us to provide you with culinary delights like Allgau-Swabian specialties, Mediterranean delicacies or traditional meals, please do not hesitate to contact us.

We will gladly advise you! Because as we say in Irsee Monastery: *porta patet, cor magis*: The door stands open, more so the heart!

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Reception Menus

Canapés & Bruschetta

Herbed Cream Cheese
with Radish

Marinated Salmon
with Mustard Dill Sauce

Allgau Country Ham
with Small Corncobs

Breast of Duck
with Orange Fillets

Tender Roast Beef
with Cornichons

French Brie Cheese

Allgau Alpine Cheese
(raw-milk cheese)

Milan Salami

Serrano Ham
with Melon

Cream of Tuna
with Leaf Spinach

Bruschetta
with Tomatoes and Basil

Soups & Snacks

Tomato Soup with Sour Cream
served in a coffee cup

Potato Soup with Marjoram and Croutons of Mortadella
served in a coffee cup

Small Vegetarian Spring Rolls
served in a bamboo basket with sweet and sour sauce

Flaky Pastry with Ham Stuffing

Flaky Pastry with Salmon Stuffing

Stuffed Mushrooms
with Spinach and Sheep's Milk Cheese

Small Meatballs on Potato Salad

Profiteroles (small creampuffs) with Goat's Cheese

Sheep's Milk Cheese with Olives

Small Mozzarella Balls with Tomato and Basil

Salmon Rose
with Horseradish Cream Sauce

Desserts

Mousse au Chocolat

Wine Cream with Pureed Fruit

Choose among

3 Pieces 7,00 €

5 Pieces 11,00 €

7 Pieces 14,00 €

per person

Our Wine Recommendation:

*Our private label (sekt special cuvée)
"Reichsstift Irsee", dry*

Seasonal Menus

Spring

White and Green Asparagus
in a Light Vinaigrette
with Allgau Country Ham

Cream of Poultry Soup
with wild Garlic Julienne

Stuffed Rack of Rabbit
with Buttermilk and Lemon Sauce,
Leaf Spinach and New Potatoes

A Variety of Strawberries

35,50 €

Our Wine Recommendation:

*From Baden: Bickensohler Grauer Burgunder "Avanti"
Corporate cellar Bickensohl*

*From Wurttemberg: Terra Wunnenstein Trollinger QbA (quality wine), dry
Bottwartal winery*

Summer

Niçoise Salad
with Tuna Sashimi

Gazpacho

"Surf and Turf"
Small Fillet of Beef
with Prawns and Béarnaise Sauce,
Vegetable Balls and Olive Potatoes

Sorbets with Fresh Fruits

37,00 €

Our Wine Recommendation:

*From the Loire: Touraine AC Sauvignon Blanc "L'Elegante"
Domaine du Pré Baron*

*From the Basque Country: Rioja DDO Crianza "El Mesón"
Bodegas El Mesón*

Fall

Poultry Terrine
with Waldorf Salad
and Cumberland Sauce

Pumpkin Cream Sauce

Leg of Wild Boar
with Quince Sauce,
Savoy Strudel and Curd Cheese Dumplings

Chestnut Mousse
with Marinated Prunes

37,50 €

Our Wine Recommendation:

*From the Kamptal: Grüner Veltiner "Vinum Optimum"
Wine estate Rabl*

*From the Rhône: Crôzes-Hermitage AC "La Maurelle"
Maison Bouachon*

Winter

Beetroot Slices
with Rose Hip Dressing and Breast of Wild Dove

Cream of Chestnut Soup

Outdoor Goose from the Leutenhof
with Red Cabbage and Potato Dumplings

Cinnamon Parfait on Spiced Cake
with White Chocolate Sauce

37,00 €

Our Wine Recommendation:

*From Franconia: Sulzfelder Cyriakusberg, Silvaner Kabinett, dry
Wine estate Zehnthof*

*From Rheinhessen: Burgunderhof Pfannebecker Spätburgunder QbA
(quality wine), dry
Wine estate Burgunderhof*

Appetizers

Cold Appetizers

Snow Crabs Cocktail

with a light cocktail sauce
and fresh pineapple pieces

6,50 €

Antipasti

parma ham on melon
mozzarella with tomato
marinated zucchini, olives
with ciabatta

8,50 €

Carpaccio of Fillet of Beef

with gorgonzola cream sauce
arugula and potato chips

11,50 €

Marinated Salmon

with endive tips
and a potato zucchini cake
dill cream

11,50 €

Tafelspitz (prime boiled beef) in Aspic

with a vegetable vinaigrette
chive dip
lamb's lettuce and cherry tomatoes

11,50 €

*With the Appetizers,
We Serve Baguette and Butter*

Soups

Potato Leek Soup
with whole-grain croutons

3,00 €

Creamy Potato Ginger Soup
with crispy croutons

3,00 €

Consommé
with herbed Flädle (Swabian pancakes)

3,50 €

Minestrone
with parma ham stripes

3,50 €

Allgau Wedding Soup
with sausage meat dumplings, liver dumplings and small pasta dumplings

4,50 €

Yellow Pepper Soup
with Mediterranean scallop

4,50 €

Lobster Cream Soup
seasoned with old Cognac
and prawn

4,50 €

Fish Dishes

Fillet of Zander

on root vegetables
dill cream

8,00 €

Char from Welden

on thyme noodles
tomato basil espuma
pine nuts

11,00 €

Salmon Saltimbocca

on saffron risotto
Prosecco sauce and leek stripes

9,50 €

John Dory

grilled with skin
with a light ricotta lemon Jus
pureed peas

9,50 €

As Dessert

Fruity Sorbet

You Can Choose Among:

Blood Orange
Strawberry
Mango
Apple
Lemon

3,80 €

Entrees

Poultry

Sliced Turkey Breast

in a piquant curry sauce
sprouts, fresh pineapple and almonds
Mie noodles fried in sesame oil

9,50 €

Turkey Medallions

with mushroom cream sauce
garden vegetables
Bubaspitzle (Swabian potato noodles) with fresh herbs

11,50 €

Corn-Stuffed Breast of Poulard „Basque“

with red wine jus
pepper vegetable mix
gnocchi

12,50 €

Roast

Breast of Barbarie Duck

with bitter orange sauce
broccoli
pureed potatoes and celery

13,00 €

Entrees

Meat

Viennese Tafelspitz (prime boiled beef)

in horseradish sauce
leaf spinach, roasted potato wedges

12,00 €

From controlled breeding

Braised Veal Cheeks

in Barolo jus with small chopped vegetables
glazed carrots, polenta with pine nuts

12,50 €

Taken from Swabian-Hall piglet from controlled breeding

Bacon-Wrapped Rack of Pork

with cider jus
tomato and zucchini, spinach dumplings

13,50 €

Rack of Baby Lamb with Szechuan Pepper

thyme jus
ratatouille and pureed sweet potatoes

20,00 €

Fillet of Veal in Dough of Strudel

with essence of olive and basil
mangetout stripes, potato cakes

27,50 €

Roast

Fillet of Beef (whole)

in red wine herb jus
Romanesco, potato gratin

28,00 €

Entrees

Venison

Roast

Haunch of Venison

with cherry sauce
woodland mushrooms, napkin dumplings

21,00 €

Roast Rack of Wild Boar (whole)

with juniper cream sauce
savoy cabbage, nut Spaetzle (Swabian egg noodles)

22,50 €

Fillet of Rack of Rabbit

with port wine sauce
Brussels sprouts with bacon, herb gnocchi

24,00 €

Rack of Venison Medallions

with elder sauce
glazed chestnuts
Romanesco, polenta

29,00 €

Rack of Venison in Gingerbread Crust

pear in mulled wine
pumpkin vegetable mix, pretzel dumplings

32,00 €

Entrees

Fish

Fillet of Trout from Welden

lemon almond butter
broccoli, plain potato fries

11,50 €

Fillet of Zander

on pumpkin vegetable mix
dill cream, potato balls

12,50 €

Fillet of Barramundi

in green curry sauce
carrot stripes, Basmati rice

12,50 €

Salmon Saltimbocca

with Prosecco sauce
white leek stripes, saffron risotto

14,50 €

John Dory

grilled with skin
with a light ricotta lemon jus
pureed peas, sage gnocchi

15,00 €

Vegetarian Menus

Appetizers

Timbale of Cream Cheese

on melon slices
with iced aromatic oil

6,50 €

Carpaccio of Napkin Dumplings

with apple nut dressing
lamb's lettuce

7,00 €

Soups

Green Pea Soup

with crunchy salad stripes

3,50 €

Tomato Cream Soup

with sour cream

3,50 €

Entrees

Sheep's Milk Cheese en Papillote

ratatouille, vegetable-rice noodles

7,50 €

Aubergine Medallions

with mozzarella and tomatoes
leaf spinach, health cookies

8,50 €

Desserts

Iced Parfait

Campari orange in currant sauce

5,50 €

Bavarian Cream

on strawberry and rhubarb pudding, Florentine cookies

5,50 €

Coconut Cream

with sweet pineapple relish and mango ice

5,50 €

Viennese Curd Cheese Strudel

with walnut sauce and cream

6,50 €

Chocolate Duo

black and white chocolate mousse with pistachio marzipan sauce

6,50 €

Trio of Apple

calvados cream, apple sorbet, apple tarte

7,50 €

Dessert Irsee Monastery

Black Forest cherry cream, small Sacher cake
espresso ice cream on chocolate sponge with apricot cream

7,50 €

Irsee Wheat Beer Parfait

on wedges of Baumkuchen (baked chocolate layer cake) with dark beer
zabaglione and berries

8,50 €

Cheese Board with Local Organic Cheese

walnut bread and butter

7,50 €

Business Buffet

(served in front of your conference room)

Sandwiches
with Boiled Ham, Cheese and Tuna

Potato Velvet Soup

Roast Beef with Remoulade
Mixed Pickles

Tomatoes with Mozzarella

Fresh Lettuce
with Selected Dressings

Herring Salad
with Apples and Cucumbers

Poultry Salad
with Fruits

Greek Farmer's Salad
with Sheep's Milk Cheese and Olives

Cheese Board
with Grapes and Nuts

Bread and Butter

10 Persons or more: 25,00 €

20 Persons or more: 20,00 €

Per Person

Our Wine Recommendation:

*From the Trento: Pinot Grigio DOC
Wine estate Endrizzi*

*From South Tyrol: St. Magdalener DOC
Wine estate Josef Brigl*

Lunch Buffet

Beef Consommé
with Julienne Vegetables

Roast Beef
with Pickles and Remoulade

Soused Herring Cocktail
á la Bonne Femme

Italian Noodle Salad

Cucumber Salad
in Dill Sour Cream

Veal Fricassee
with Pepper Vegetable Mix

Corn-Stuffed Breast of Poulard on Mushroom Ragout

Homemade Spaetzle (Swabian egg noodles)

Choice of In-Season Vegetables

Small Potatoes in a Bowl

Amaretto Cream
with Chocolate Sauce

Fruit Salad with Fresh In-Season Fruits

International Cheese Board

Baguette and Butter

20 Persons or more: 30,00 €

30 Persons or more: 27,50 €

Per Person

Our Wine Recommendation:

*From Veneto: Garganega/Chardonnay IGT "Armonia Verde"
Cantina Cielo & Terra*

*From Veneto: Merlot IGT "Armonia Verde"
Cantina Cielo & Terra*

Allgau-Swabian Sunday Buffet

Smoked Fillets of Trout
with Lingonberry Horseradish Cream Sauce

Allgau Country Ham
with Horseradish

Farmhouse Cheese from Organic Farming

Big Salad Buffet with In-Season Salads
Sausage Salad, Cabbage Salad with Bacon
Potato Cucumber Salad with Pumpkin Seed Oil

Irsee Roots with Meat

Fillet of Pork
with Mushroom Cream Sauce

Maultaschen (Small Pasta Pockets) Filled with Vegetables
with Onion Melt

Cheese Spaetzle (Swabian egg noodles)
Farmhouse Vegetables
Bubaspitzle (Swabian potato noodles)

Bread Delicacies from the Local Bakery

Vanilla Cream with Raspberry Sauce

Kaiserschmarrn (sugared pancake) with Lingonberries

Fruit Salad with Fruit Liqueur

Choice of Ice Cream with Whipped Cream

30 Persons or more: 31,50 €
Per Person

Our Wine Recommendation:

*From Lake Constance: Hagnauer Burgstall Edition Müller-Thurgau QbA
(quality wine), dry, Cooperative cellar Hagnau*

*From Rheinhessen: Pfannebecker Spätburgunder QbA (quality wine), dry
Wine estate Burgunderhof*

*Or From Our Monastery Brewery:
„Irseer Urtrunk“ on tap, natural*

Mediterranean Buffet

Roast and Marinated Vegetables
in Aromatic Olive Oil

Parma Ham
Coppa, Milan Salami

Vitello tonnato with Rucola

Salad of Ocean Fruits

Mediterranean Lettuces
Panicle Tomatoes, Mozzarella and Basil

Braised Leg of Lamb
on Green Beans

Veal Involtini
on Tomato Ragout with Sage Jus

Couscous of Fresh Vegetables
and Chick Peas

Fillet of Seabass in Lemon Caper Sauce

Gnocchi with Pesto
Tagliatelle bianco, Romanesco

Tiramisu

Almond Cake

In-Season Fruits

Italian Cheese

Ciabatta

30 Persons or more: 40,00 €
Per person

Our Wine Recommendation:

*From Veneto: Gavi di Gavi DOCG "La Toledana"
Wine estate La Toledana*

*From Tuscany: Castelgreve Chianti Classico "Clemente VII" DOCG
Castelli des Grevepesa*

Wine List 2009

Germany

White Wine

Franconia

Sulzfelder Cyriakusberg Silvaner Kabinett, dry 16,50 €

Wine estate Zehnthof Theo Luckert

fine, distinctive, characteristic

Baden

Grauer Burgunder "Avanti" QbA (quality wine), dry 15,00 €

Cooperative cellar Bickensohl

smooth & fruity Burgunder, light

Weisser Burgunder QbA (quality wine), dry 35,00 €

VdP wine estate Bernhard Huber, Malterdingen

full-bodied, long, complete wine

Lake Constance

Hagnauer Burgstall "Edition" Müller-Thurgau QbA (quality wine), dry 17,50 €

Cooperative cellar Hagnau

*aromatic, light, produced from selected grapes
from controlled environmentally friendly cultivation*

Moselle

Detzemer Maximiner Klosterlay Riesling Kabinett, dry 15,50 €

Wine estate P. Lorenz

lively, delicately fruity, elegant

Germany

Red Wine

Wurttemberg

Terra Wunnenstein Trollinger QbA (quality wine), dry 13,50 €

Bottwartal winery

delicately spicy, digestible, not heavy

Rheinhessen

Spätburgunder QbA (quality wine), dry 19,00 €

Wine estate Burgunderhof Max Pfannebecker

very elegant, complete Burgunder

France

White Wine

Languedoc

Chardonnay d'Astruc. Vin de Pays d'Oc 13,50 €

Domaine d'Astruc

delicately fruity, aroma of yellow fruits, smooth, dry

Loire

Touraine AC Sauvignon Blanc "L'Elegante" 24,00 €

Domaine du Pré Baron

impressive, piquant, fine aroma, dry

Burgundy

Chablis AC 27,50 €

Domaine Gérard Tremblay

mineral, noble, characteristic, dry

France

Red Wine

Rhône

Crôzes-Hermitage AC "La Maurelle" 29,00 €

Maison Bouachon

delicately spicy, harmonious, elegant Rhone, dry

Côtes du Rhône Villages AC "Sablet" 21,50 €

Domaine de Boissan

delicately spicy, balanced, moderately heavy, dry

Bordeaux

Château Villars Fronsac AC 35,00 €

Jean-Claude Gaudrie

elegant, complex, high finesse, dry

Italy
White Wine

Veneto

Soave DOC 10,50 €

Cantina Francesco Minini

light, lively, fruity, dry

Garganega/Chardonnay IGT "Armonia Verde" 15,50 €

Cantina Cielo & Terra

floral, delicate, dry

organic wine

Trento

Pinot Grigio DOC 17,50 €

Wine estate Endrizzi

characteristic fruit, expressive, harmonious, dry

Piedmont

Gavi di Gavi DOC G "La Toledana" 25,00 €

Castello La Toledana

aroma of exotic fruits, mineral flavor, noble, dry

Italy

Red Wine

South Tyrol

St. Magdalener DOC 17,00 €

Wine estates Josef Brigl

smooth, digestible, pleasantly dry

Umbria

Sangiovese IGT "Rosso di Spicca" 16,50 €

Wine estate Tenuta Le Vette

fine herbal flavor, smooth, distinctive, not heavy, dry

Tuscany

Castelgreve Chianti Classico DOCG "Clemente VII" 27,00 €

Castelli del Grevepesa

characteristic, noble and fine type, dry

Veneto

Merlot IGT "Armonia Verde" 15,50 €

Cantina Cielo & Terry

aroma of red fruits, aromatical and smooth, dry

organic wine

Italy
Red Wine – continued

Piedmont
Langhe Nebbiolo DOC "Roccardo" 33,50 €
Wine estate Rocche Costamagna
like a „small“ Barolo, distinctive, moderately heavy, dry

Sicily
Linceo Sicilia Rosso IGT 10,50 €
Cantina Francesco Minini
full-bodied, firm, harmonious and very pleasant, dry

Spain
Red Wine

Rioja
Rioja DDO Crianza 25,00 €
Bodegas El Mesón
silky structure, cherry flavor, round, dry

Austria
White Wine

Kamptal
Grüner Veltliner "Liss" 17,00 €
Wine estate R. Rabl
sturdy, lively, distinctive, dry

Grüner Veltliner "Vinum Optimum" 28,50 €
Wine estate R. Rabl
full-bodied, noble, distinctive, dry

Austria
Red Wine

Burgenland
Blauer Zweigelt 17,00 €
Wine estate Haider
light, aroma of berries, harmonious, dry

Sparkling Wine

Prosecco

Valdobbiadene DOC Mionetto Frizzante € 18,00
Wine estate Mionetto, Valdobbiadene
fine flower scent, aroma of yellow fruits, smooth and dry

Sekt

Private label "Reichsstift Irsee" € 19,50
Special Cuvee
harmonious, perlant, well-balanced fruit, lively, low acidity, dry

Champagne

Pierre Gimonnet Cruis 1er Cru Blanc de Blancs € 52,50
Cuvee from 100% Chardonnay Grapes
Champagne Pierre Gimonnet & Fils
*pale golden color with a touch of green, fine perlage
citrus fruits, yellow stone fruits and nutty notes on the nose
very elegant, fine, lively and crisp on the palate*